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MORE DISH

who was promoted to exec chef of **Scala's Bistro** and **Harry Denton's Starlight Room** in San Francisco. • **Rebecca Gray**, formerly sous chef at **Stars Cafe**, is the new chef at **La Scene Cafe & Bar** in the **Warwick Regis Hotel**. She replaces **Tom Cueriti**, who left to become exec chef at the **Marriott Hotel** in Inez, CA.

LOS ANGELES—Rumors are flying about **Spago** moving, and the *Los Angeles Times* even had it in print. But Spago gm **Ray Risley** says nothing's definite yet. Yes, **Wolfgang Puck** has taken over the lease on the **Bistro Garden** on North Canon Dr. in Beverly Hills, which is relocating to the West Side in May. But whether he will relocate Spago there is still up in the air. And remember, Puck just partially remodeled the West Hollywood location, essentially adding a back room. In the mean-

Culinary programs at the Disney Institute are held in new state-of-the-art cooking "studios."

impressed he was inspired to develop a similar program, but with a Disney flair.

Just opened, the new Disney Institute, a 457-*room resort, represents the evolution of the Chautauqua* idea. A separate vacation community within the Disney World complex, it's an exclusive lakeside enclave with the look of a small village centered around a town green. Amenities include a sports and fitness center, spa, tennis courts, golf course, swimming pools, and youth center. State-*of-the-art facilities for programs and entertainment* include a broadcasting center, outdoor amphitheatre, cinema, and a closed-circuit TV and radio station. With three-, four-, and seven-night packages designed for adults and families with older (age ten and up) children, it offers a variety of hands-on programs—more than 80 at any given time, in nine different categories.

The culinary arts program is headed by chef **Frank Brough**, who earned Disney rave reviews while executive chef at **Victoria and Albert's**. Two cooking "studios" are each equipped with 14 learning stations, complete with radiant burners, convection ovens, refrigerators, countertops, and sinks. "While the chef is demonstrating at the front of the room, guests follow along at their own stations," Brough explains. For presentations of more elaborate or technically complex techniques, a demonstration kitchen is used, where guests also participate.

"The culinary programs draw more interest than most of the others," he continues. "We even have to post a waiting list for our 'Romantic Dinners' classes, which are designed for two and include pairing wine with the meal." Other classes include "Healthy Cooking," "Studio Bakery," and "From Field to Plate."

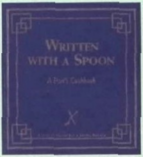
Through May 18, rates for a three-night stay start at $349 per person, double occupancy. For info: (800) 282-9282. —G.T.

ODE TO COOKBOOK OF ODES

Senior editor Jim Poris, having won our latest in-*house Food Arts cookbook review lottery, was seen* to be poring soulfully over *Written with a Spoon, A Poet's Cookbook*, edited by Nancy Fay and Judith Rafaela (Sherman Asher Publishing, Santa Fe, 1995), before filing his feelings:

What flame heats the muse
to gab in verse proportions,
and slurp and gobble the words you use.
Say it's a book,
Written with a Spoon,
which gives license to coupled paeons
and exultations of chocolates and beans,
geese and rice, soup and peaches,
then reaches for the measure, the whisk, the bowl, the pan to draw the form and feed hungry imaginations.
Therein rests care for matter and mind; sift the pages, taste a line, pronounce the results a worthy find.

The volume, which costs $18, contains 72 recipes and 98 original poems by 64 poets. To order: (800) 474-1543.



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